

FOODS OF THE FUTURE



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Statewide Student Initiatives

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Introductions

- Name
- How long you've been teaching
- Where you teach
- Grade/Subject
- Fun fact

What is Molecular Gastronomy?

- Molecular Gastronomy blends physics and chemistry to transform the tastes and textures of food.



Candy Explosion!

- What are these?
- What happens when you eat them?
 - ▣ Why does this happen?
- What do you think will happen when we drop them into a bottle of water?



Let's find out!

Pop Rocks Experiment

- Break up into five groups
 - Each group will receive 1 balloon, 1 funnel, 1 water bottle, 1 dixie cup and 1 pack of pop rocks
- Label water bottle with your pop rocks flavor
- Pour contents of pop rocks into dixie cup
- Place the balloon onto narrow side of funnel
- Pour pop rocks into the balloon using the funnel
- Carefully remove the funnel
- Stretch neck of balloon onto the water bottle
 - Pinch balloon to keep pop rocks from falling into water
- Release the pop rocks into the bottle of water

OBSERVE!



So what happened??



- What did you see?
- Why did this happen?
- What was the reaction?
- Do you see any differences among flavors? Why?

Making Fruit Caviar



So how are we going to do this?



THOUGHTS??

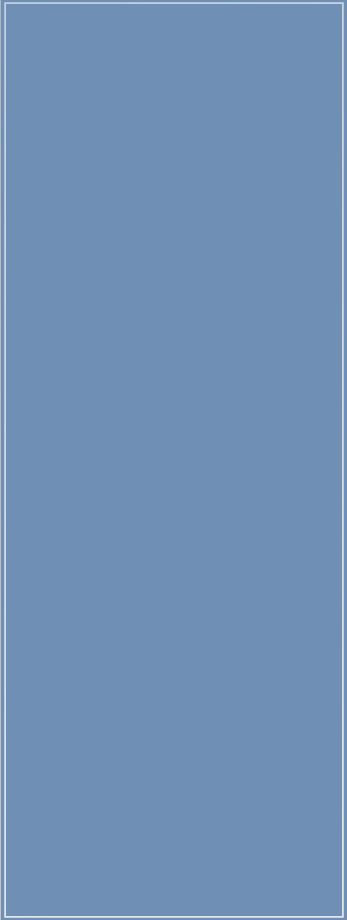
Making Fruit Caviar-Part 1

- Get back into groups from before
- Materials: $\frac{1}{2}$ cup vegetable oil (CHILLED), $\frac{1}{3}$ cup PURE fruit juice (or fruit puree), $\frac{1}{4}$ teaspoon agar agar powder, small saucepan, hot plate, syringe, strainer, paper towels and paper plates
- Put fruit juice and agar agar into saucepan and bring to a boil
- Reduce the heat and simmer until agar agar is dissolved
- Remove the pan from the hot plate and let it cool (3-5 minutes)

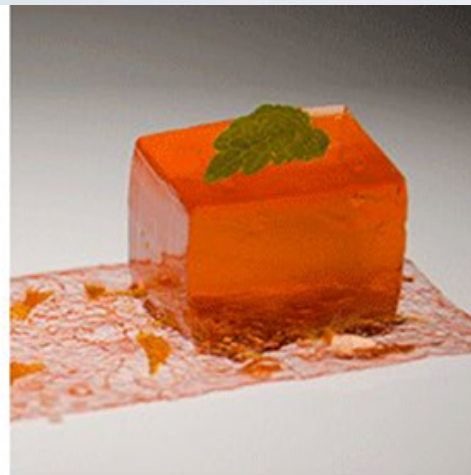
Making Fruit Caviar-Part 2

- Fill syringe with the fruit juice solution
- Carefully release one drop of solution into the oil
 - See what happens
- Continue to release solution one drop at a time
- Little caviar spheres will form and fall to the bottom
- Strain the solution using a strainer
- Pour caviar spheres onto paper plate
- Bon Appetit!

Discussion

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- What happened?
 - How did the caviar spheres form?
 - What did they taste like

Examples of Molecular Gastronomy



ANY QUESTIONS??